

The NARROWS

Restaurant



HAPPY HOUR

Sunday - Thursday | 3pm - 6pm
IN THE BAR

Bites

BISTRO FRIES

parmesan, garlic butter,
malt vinegar aioli | ~~\$13~~ \$8

CHILLED SHRIMP COCKTAIL (5) GF

house made cocktail sauce | ~~\$16~~ \$11

CRAB TART

feta, provolone, spinach, tomato,
crab, flat bread crust | ~~\$19~~ \$14

CALAMARI

flash fried, spicy avocado
cream sauce | ~~\$18~~ \$13

OYSTERS ROCKEFELLER (5) GF

hollandaise sauce | ~~\$17~~ \$12

OYSTERS ½ SHELL (6)* GF | ~~\$17~~ \$12

SEARED RARE AHI TUNA GF

seaweed salad, wasabi mayo, asian
bbq sauce | ~~\$18~~ \$13

CAJUN MUSSELS GF

white wine, cajun butter, spring
onions, tomatoes | ~~\$17~~ \$12

MINI CRAB CAKES (5)

dijon mustard sauce | \$5 OFF MKT

CRAB & ARTICHOKE DIP

country ham, spinach, toasted
ciabatta | ~~\$18~~ \$13

CHARGRILLED BURGER*

8oz, lettuce, tomato,
swiss, fries | ~~\$18~~ \$13

JUMBO SHRIMP TEMPURA

wasabi mayo, seaweed salad,
asian bbq sauce | ~~\$20~~ \$15

FRIED OYSTERS

flash fried, cocktail sauce | ~~\$18~~ \$13

TEMPURA LOBSTER TAIL

seaweed salad, wasabi mayo, asian BBQ | ~~\$30~~ \$20

Drinks

WELL MARTINIS

\$8

WELL COCKTAILS

\$7

HOUSE WINE

\$6

IMPORTED DRAFT BEER

STELLA ARTOIS

\$5

CRAFT DRAFT BEER

HAZY IPA, NARROWS ALE

\$5

DOMESTIC DRAFT BEER

BUD LIGHT, BLUE MOON

\$4

Dessert

CHOCOLATE BREAD PUDDING

brandy cream sauce | ~~\$10~~ \$5

Items subject to availability.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.